ONE-YEAR LIMITED WARRANTY

This VillaWare product is protected against defects in materials and workmanship for one year from the date of original purchase. If the product proves to be defective in materials or workmanship during this period, it will be repaired or replaced free of charge.

This warranty does not apply to damage resulting from misuse, accidents or alterations to the product, or to damages incurred in transit. This warranty does not apply to power cords or plugs.

If you experience a problem with your VillaWare product, please contact Consumer Service. You will be instructed on where to send your product for returns. All returns must be carefully packed and made transportation prepaid with a description of the claimed defect.

VillaWare Consumer Service 866-484-5529 villawareservice@tilia.com

For additional information on the VillaWare product line, see your dealer or visit our website at www.villaware.com

THE LINE OF FINE VILLAWARE PRODUCTS INCLUDES:

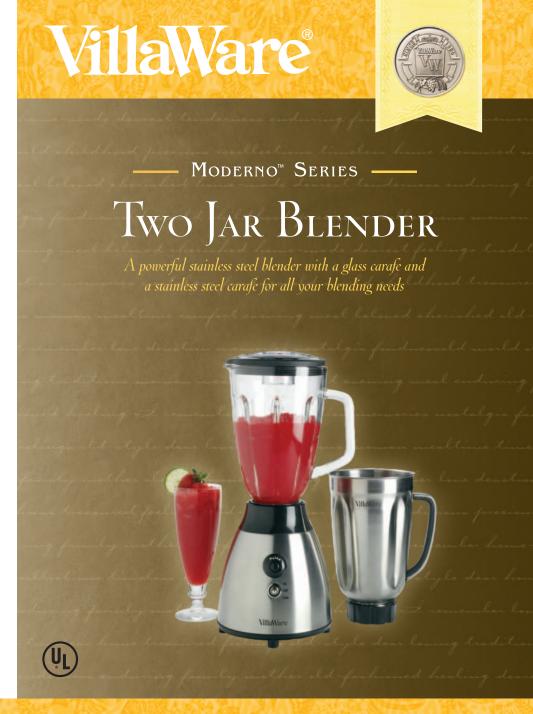
Wafflers
Pizzelle Bakers
Panini & Contact Grills
Electric Skillets
Crepe Makers
Electric Meat Grinders
Disney Licensed Series by VillaWare
Imperia® & Al Dente™ Pasta Machines

Cookie Presses Smoothee-Bar™ Blenders Bravo™ Pizza Stones VillaClassic™ Cookware Italian Style Gadgets & Utensils

...and hundreds more Classic Italian Kitchenware products from VillaWare

Also look for the award-winning UNO^{m} line of kitchen electrics including wafflers, panini grills, warming trays, toasters and more.

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Instructions

Please read all instructions carefully and keep this booklet for future reference.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- 1. Read all instructions before using.
- 2. This blender is designed for household use only.
- 3. Do not use this appliance for other than intended use.
- 4. To protect against risk of electrical shock, do not put motor base or electrical cord in water or other liquid. If blender falls into liquid, unplug the cord from outlet immediately. DO NOT reach into the liquid.
- 5. Do not let cord hang over edge of table or counter, or touch hot surfaces.
- 6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to VillaWare for repair or replacement.
- 7. Close supervision is necessary when the appliance is used by or near children.
- 8. Do not use outdoors or anywhere the cord or motor body might come into contact with water while in use.
- 9. The use of attachments, including canning jars, blender container and processing assembly parts not recommended or sold by the manufacturer, may cause a risk of injury to persons.
- 10. To reduce risk of injury, never place blender blades on base without blender container and blade assembly properly attached.
- 11. Do not place/remove blender container on/from motor base while motor is running. Be sure control switch is on OFF before placing blender container on base.
- 12. Firmly tighten blender container to blade assembly. Blades are sharp. Handle carefully.
- 13. Always operate blender with lid and feeder cap in place.
- 14. Avoid contact with moving parts. Keep hands and utensils out of blender container while blending to prevent the possibility of severe injury to persons and/or damage to the blender. If scraping or stirring is necessary, turn off and unplug blender. Use a rubber scraper.
- 15. Be sure that control switch is on OFF after each use.
- 16. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- 17. To disconnect, grip plug and pull from wall outlet. Never pull on cord.
- 18. Do not leave blender unattended while it is operating.
- 19. Never leave the house while the appliance is on.
- 20. When blending hot liquids, remove center piece of two-piece cover.

HOUSEHOLD USE ONLY SAVE THESE INSTRUCTIONS

ELECTRICAL REQUIREMENTS

A short power-supply cord is provided to reduce the hazard resulting from entanglement or tripping over a longer cord. An extension cord may be used with care; however, be sure the marked electrical rating is at least as great as the electrical rating of this appliance. The extension cord should be positioned such that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over. The electrical rating of this appliance is listed on the bottom panel of the unit.

POLARIZED PLUG

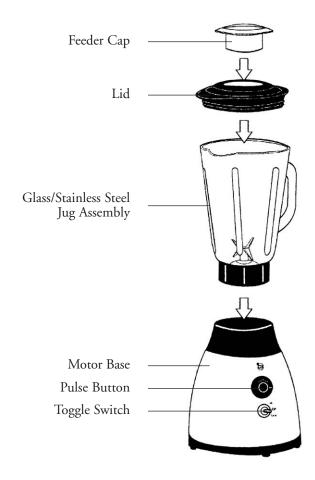
This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

FEATURES OF YOUR BLENDER

Your VillaWare blender makes silky purees for soups, velvety smooth mayonnaise, and perfectly-emulsified vinaigrettes. Ice and frozen mixtures crush evenly and thoroughly, creating ultra-smooth blended drinks, such as smoothies, milk shakes and frozen margaritas.

- Two blender containers:
 - 1. A heavy-duty, glass container allows for see-through processing and resists scratches, food stains and the absorption of food odors. Measurement markings on the side of the 6-cup (48-ounce) container help you gauge the amount of ingredients added. The wide, pour spout allows for drip-free pouring.
 - 2. An additional 6-cup (48-ounce) stainless steel container allows you to prepare smoothies and blended drinks.
- Extra-long stainless steel blades provide superior ice crushing results.
- The blender lids snap on securely, providing a strong, leak-proof seal during processing. The feeder caps on the lids allow you to add ingredients while the blender is running, and double as 2-ounce measuring cups.
- The power base provides two-speed blending and a pulse option at HI speed.
 The cord winds under the motor base, providing for length adjustment and storage. Non-slip rubber feet provide extra stability when the blender is on.

GETTING FAMILIAR WITH YOUR BLENDER



ASSEMBLING YOUR BLENDER

Before your first use, wash all parts, except motor base, in warm, soapy water. Rinse and dry thoroughly. Wipe motor base with a warm, sudsy cloth, then wipe clean with a damp cloth. Dry with a soft cloth. Never immerse motor base in water as this will damage the motor.

- 1. Place the motor base on a flat, level surface.
- 2. Turn blender container (glass or stainless steel) upside down. Put rubber seal on opening. Turn blade assembly upside down and place in container opening. Tightly screw container bottom onto container, being sure threads are properly and securely engaged. If these parts are loosely or incorrectly fitted, leakage may occur when liquid is added.
- 3. If you have difficulty tightening the bottom assembly onto the container, place the container onto the base ring of the UNPLUGGED motor base. Holding the handle, turn container counterclockwise to tighten the bottom. Lift and remove container from the base.
- 4. Adjust the length of the power cord, coiling any excess cord into the bottom of the base. Plug the blender into 110/120 volt AC wall outlet.
- 5. Snap lid securely onto the container. Place the feeder cap into the hole of the lid; turn cap to lock into the grooves. The lid must be in place whenever the motor is running. The feeder cap must be fitted into the lid opening. Be sure control switch is on OFF. Place container on motor base; your blender is now ready for use.

REVIEWING THE CONTROL OPTIONS

- CONTROL SWITCH Turns blender on HI, LO or OFF. LO speed should be used for initial blending of mixed ingredients and for chopping or grinding more delicate ingredients, such as bread crumbs. HI speed should be used for final mixing, thicker mixtures and harder ingredients. Be sure control switch is on OFF before placing blender container on motor base and before removing it.
- PULSE BUTTON Provides a burst of power at HI speed for quick, efficient blending. Can be used to pulse blender on/off, giving you maximum control of your food's texture. This button must be held down to work. Once the button is released, the blender will turn OFF, or resume normal HI or LO speed if blender is on.

SAFE OPERATION OF YOUR BLENDER

- 1. Be sure blender is correctly assembled before using.
- 2. Never run motor when blender container is empty or if it only contains solid foods.
- 3. Do not overload the motor with too many ingredients. The total volume of ingredients should not exceed the maximum level marked on each container. If the motor stalls, turn off immediately. Unplug cord from outlet and remove a portion of the load before resuming.
- 4. When working with hot mixtures, allow to cool before adding to blender container for processing.
- 5. Hold container down while motor is running. If container should shift when blender is turned on, turn off immediately and tighten container back on motor base.
- 6. Never remove blender lid while blender is running.
- 7. If the motor seems to labor when running on LO speed, increase to HI speed to prevent overworking the motor.
- 8. Do not operate the blender more than 90 seconds at a time. After 90 seconds of continuous use, allow a few minutes rest before next use.
- 9. Never try to place the container on the base or remove the container from the base while the motor is running. Be sure motor stops completely before removing container.
- 10. Never use any utensil (such as a rubber scraper or spoon) in the container while the motor is running. The utensil may catch in the moving blades, break the container, and cause injury.
- 11. If blades become stuck or difficult to turn, do not use blender. Blades should turn freely.
- 12. If glass container is chipped or cracked, do not use. Further use may cause container to break.
- 13. Do not use glass or stainless steel containers for storing foods. Keep empty before and after use.

BLENDING TIPS

- 1. Liquid ingredients should be added first to help the ingredients blend more easily. Use the measurement markings on the side of the glass container as a guide, if needed. Frozen ingredients and ice cubes should be added last. Never exceed the maximum levels marked on the blender containers.
- 2. Cut solid foods into cubes approximately ½ to 1 inch in size for more uniform results. Cheese should be cut no larger than ½ inch.
- 3. You can add ingredients while the blender is running by removing the feeder cap. Simply drop ingredients through the opening in the lid, using the 2-ounce cap to measure your ingredients, if desired. Replace the feeder cap after adding ingredients.
- 4. Avoid over-blending. The blender performs its task in seconds, not minutes.
- 5. When adding ingredients through the feeder cap, process only on LO speed. If container has hot ingredients, turn blender OFF before opening feeder cap.
- 6. A rubber spatula can be used to scrape down any ingredients adhering to the side of the container, or to loosen food that has become lodged around the blade. BE SURE THE CONTROL SWITCH IS ON OFF AND THE BLENDER IS UNPLUGGED BEFORE STICKING HANDS OR ANY UTENSIL INTO THE BLENDER.

CLEANING YOUR BLENDER

- 1. Be sure your blender is unplugged before cleaning.
- 2. Remove container from motor base. After emptying, wash container and its parts with warm, soapy water; rinse well. Do not use abrasive scouring pads.
- 3. Wipe motor base with a damp cloth.
- 4. Dry all parts immediately with absorbent cloth. Do not allow parts to soak in water.

IMPORTANT:

- NEVER immerse motor base in water or other liquid.
- Do not put any part or parts of blender in dishwasher. Do not use boiling water. The blade assembly bearings have been designed with a lifetime lubricant. Exposure to boiling water may damage these bearings and shorten the life of the blender.
- Do not use abrasive cleaners on any part of the blender.